

ABSTRACT OF THE DISCLOSURE

1 An improved convection/impingement oven for continuously cooking food. The
2 oven has a wire link type belt which moves through an elongated cooking chamber. Hot
3 air is blown on the upper surface of the food to be cooked. A separately controlled hot
4 air source is blown on the lower surface of the food. Hot air impingement units are
5 placed along the length of the oven and the cooking vapors are not recirculated but
6 instead pass along the elongated cooking chamber and are exhausted at the end.
7 Preferably a color development and sealing section has upper and lower burners which
8 heat the food and the heat from these burners also pass the entire length of the cooking
9 chamber before being exhausted. Also preferably steam or a water spray is used to
10 regulate the humidity and this may be regulated in several different sections of the
11 cooking chamber.